COOKING COMICALLY

WHY CAN'T YOU MAKE MORE ENTRÉES?

MORE ETHNIC FOODS?

THOUGHT THIS WAS **COOKING** COMICALLY NOT **BAKING** COMICALLY...

WELL I HAVE A VERY STRICT CRITERIA THAT I FOLLOW TO DECIDE WHAT TO MAKE EACH WEEK

IT'S A COMPLEX ALGORITHM THAT TAKES INTO ACCOUNT AUDIENCE METRICS, INGREDIENT AVAILABILITY AND CURRENT TASTE TRENDS IN THE ZEITGEIST

HERE'S WHAT IT LOOKS LIKE

I COOK WHAT I WANNA EAT.

INGREDIENTS

WETISH STUFF

170g

3/4 CUP

SUGAR

1

EGG

55g

1/4 CUP

BUTTER

48g

1/4 CUP

SHORTENING

5ml

1 TSP

VANILLA

DRY STUFF

3g

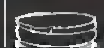
1/4

170g

1 1/4

3g

1/4



6g

1

½ TSP
SALT

1⅓ CUP
ALL-PURPOSE FLOUR

½ TSP
BAKING SODA

1 TSP
CREAM OF TARTAR

COATING STUFF

13g
1 TBSP
SUGAR

3g
1 TSP
CINNAMON

FIRST

THE BUTTER AND EGGS NEED TO BE ROOM TEMP

SO LEAVE THEM OUT FOR A WHILE TO WARM UP

WETISH STUFF

170g		55g	48g
3/4 CUP	1	1/4 CUP	1/4 CUP
SUGAR	EGG	BUTTER	SHORTENING

5ml
1 TSP
VANILLA

THROW ALL THE WET

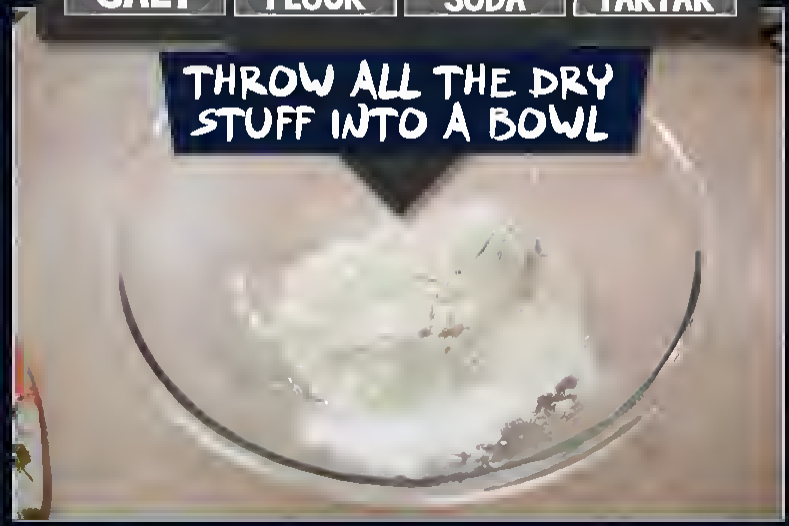
STUFF INTO A BOWL

AND MIX!

UNTIL SMOOTH

DRY STUFF

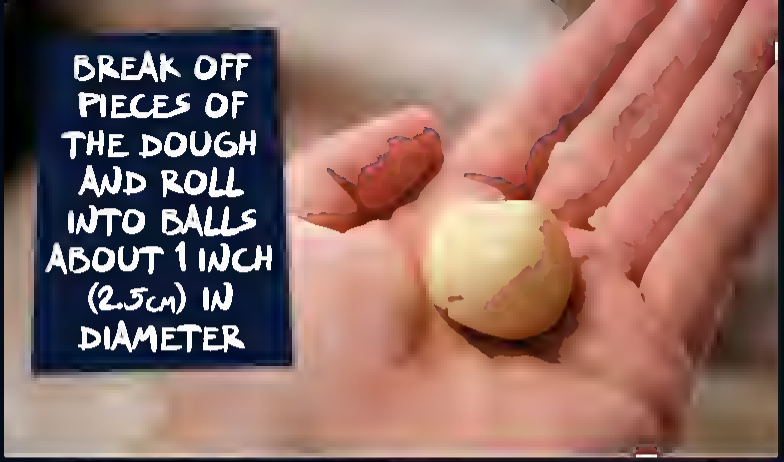
3g	170g	3g	6g
½ TSP	1⅓ CUP	½ TSP	1 TSP
SALT	ALL-PURPOSE FLOUR	BAKING SODA	CREAM OF TARTAR



AND
MIX!
UNTIL THOROUGHLY COMBINED
TOSS THAT MIXED WET STUFF INTO THE DRY STUFF

AND
MIX!
UNTIL YOU'VE
GOT DOUGH

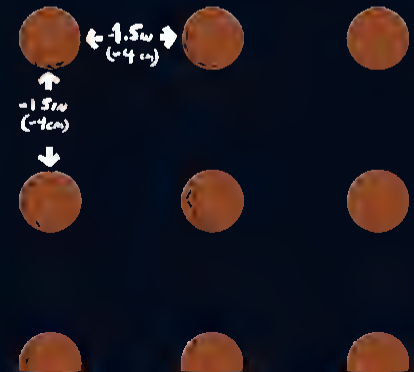
13g
1
TBSP
SUGAR
3g
1
TSP
CINNAMON
ADD THE COATING STUFF TO A BOWL
WHISK UNTIL COMBINED


BREAK OFF PIECES OF THE DOUGH AND ROLL INTO BALLS ABOUT 1 INCH (2.5CM) IN DIAMETER

IT KEEPS HAPPENING

ROLL YOUR ROLLED BALLS IN THE CINNAMON SUGAR MIX TO COAT GENEROUSLY

ARRANGED THE ROLLED ROLLED BALLS IN A BAKING PAN ABOUT AN INCH AND A HALF APART AND...



BAKE@ 400°F (200°C) 8-10MIN
GET USED TO SEEING THIS SCREEN...
LEVEL FAILED
PRESS ANY KEY TO RESTART
ONCE THE SNICKERDOODLES ARE BAKED REMOVE THEM FROM THE OVEN AND TRANSFER THEM TO A PLATE

THE NOTES

- I recommend cooking them for around 8 minutes and taking them out even if they're not quite done. This will help keep them from getting crispy even after a couple of days.

- I heard that some people press the balls with a fork before cooking, but I cooked that as balls and they flattened out perfectly in the oven.

- Fresh baking soda can make the difference between light puffy snickerdoodles and flat and hard snickerdoodles. If you're baking soda is more than a couple weeks old I'd recommend grabbing a fresh box.

- When rolling the balls in the cinnamon you'll notice that the cinnamon sticks better than the sugar and toward the end you won't have as much cinnamon in the mix. Add a dash of cinnamon as you go to combat this.

- The game in the screenshot is Cluster Truck.

And as always

Thank you for reading

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